

POWDERY SOYBEAN MILK

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Inventor:	NOMURA GIICHI
Applicant:	ERIKA KK
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Abstract of JP59187756

PURPOSE: Liquid soybean milk is subjected to freeze-drying under vacuum to remove water, forming a powder, thus giving a powdery soybean milk which keeps the original nutrients and is convenient for transportation and storage, because of its high storability, small volume and light weight.

CONSTITUTION: Soybean milk is subjected to freeze-drying under vacuum into a powder. The conventional soybean milk which is commercially available as a natural food contains, in 100 grams, water, 88.6g; protein, 3.2g; lipid, 3.7g; saccharides, 4.1g; ashes, 0.4g; Ca, 27mg; phosphorus, 50mg; iron, 1.2mg; vitamin B1, 0.03mg; vitamin B2, 0.03mg; niacin, 0.1mg. When the milk is made into a powder, 500ml of liquid milk is converted into about 55g of the powder milk. The resultant milk can be restored to a liquid milk of almost the same concentration and nutrients as that conventional by adding 180ml of water to about 15-20g of the powdery milk.

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